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PATENT ABSTRACTS OF JAPAN

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(21)Application number : 54-047110 (71)Applicant : WAKASAIMO HONPO:KK
(22)Date of filing : 16.04.1979 (72)Inventor : WAKASA KOZO

(54) PREPARATION OF CAKE

(57)Abstract:

PURPOSE: To obtain a roast cake looking like a roast potato, having a properly blended taste of salty one of soy sauce and sugar sweetness, and abundant animal protein and high nutritive value, by making it from wheat flour and white raw jam.

CONSTITUTION: White flour as one main component is blended with approximately a half amount of sugar, a small amount of water, and, if necessary, an extremely small amount of a red coloring agent, to give thin pastries. White raw jam as the other main component is blended with approximately a half amount of sugar, a small amount of water, extremely small amounts of eggs and chopped sea tangles, and, if necessary, an extremely small amount of a yellow coloring agent, to give jam. The jam is formed in such a way that it has a large diameter in the middle part, decreasing gradually its diameters toward the ends. The prepared jam is covered with the pastry and shaped into a form of a sweet potato to give a raw cake. About two of the raw cakes are skewered and the pastries are coated with the yellow of an egg, soy sauce, etc., heated uniformly from the both sides and roasted.

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